

Fer Aigu Saumur blanc

Grape Variety: 100% Chenin

Terroir: A blend of four vineyard parcels planted on clay-limestone soils across the communes of Saumur and Dampierre-sur-Loire. Average vine age: around 25 years

Vineyard: Vines are cultivated on alternate rows, with the second row grass-covered. The vine row (cavaillon) is worked throughout the year. Early leaf thinning on the east-facing side helps dry the grape clusters, followed by leaf thinning on the west-facing side in summer to promote optimal ripeness

Winemaking: Hand-harvested grapes with parcel-by-parcel sorting. Long, gentle direct pressing with juice fractioning. Cold settling prior to fermentation with indigenous yeasts at low temperature

Ageing: Six months on fine lees with regular stirring, followed by earth filtration before barrel ageing. Vinification and ageing are carried out in a combination of stainless steel tanks (35%), older 400 L barrels (35%), and ovoid concrete tanks (30%)

Cellaring Potential: Best enjoyed within 2 years for its freshness, or rediscovered after 2 to 5 years to appreciate its evolving notes



Food & Wine Pairing

A Chenin that loves iodine-driven flavours: oysters, grilled sea bass, clams. Equally excellent with quality cheeses after a few years of cellaring.